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Emerson 1100 watt microwave manual

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****EMERSON MWG9115SB MICROWAVE OVEN INSTALLATION AND CARE GUIDE** ##### Installation Requirements**

- **Steady Location**:** Place the microwave oven on a flat, stable surface to ensure safe operation.
- **Ventilation**:** Never block air vents as it may cause overheating and damage to the oven.
- **Radio and TV Reception**:** Position the oven away from TVs, radios, antennas, or their wires to prevent interference with radio signals.
- **Temperature and Moisture**:** Keep the oven away from hot air, steam, or splashing liquids to maintain its performance.
- **Power Supply**:** Ensure a 120V, 60Hz, 15Amp power supply is available for proper functioning.

Safety Precautions

- **Cord Length**:** Use a short power cord provided with the oven or longer cords with appropriate ratings and grounding features if necessary.
- **Damage Inspection**:** Examine the oven for any damage before installation. If damaged, DO NOT INSTALL and notify the dealer immediately.

Care of Your Microwave Oven

- **Cleaning**:** - Disconnect AC plug from outlet before cleaning. - Clean the inside with a damp cloth or mild detergent if needed. - Use soft soap and water to clean the outside oven surface. - Avoid using harsh detergents or abrasives for interior parts.
- **Steam Accumulation**:** If steam accumulates on both sides of the oven door, wipe it with a soft cloth, especially under high humidity conditions.
- **Control Panel Cleaning**:** Clean the Control Panel with a soft, dry cloth and avoid using harsh detergents or abrasive cleaners.

Roller Guide

- The roller guide should be kept in its designated position to ensure proper function of your microwave oven.

****Important Safety Precautions and Maintenance Tips**** To ensure safe and effective use of your microwave oven, follow these guidelines:

- **Cleanliness is Key**:** Clean the glass tray and roller guide frequently to prevent excessive noise. Wash them in warm, sudsy water or a dishwasher.
- **Avoid Tampering with Safety Features**:** Do not defeat or tamper with safety interlocks. Keep the door sealing surfaces clean and free of residue by wiping them regularly with mild detergent.
- **Using Your Microwave Oven Safely****
- **Respect the Door**:** Never use the oven if it's damaged, until it has been repaired by a qualified person. Ensure the door closes properly and check for damage to hinges, latches, seals, and sealing surfaces.
- **Qualified Repairs Only**:** Do not adjust or repair the oven yourself; instead, leave it to properly qualified service personnel.

****Understanding Your Microwave Oven's Controls****

- **Door Latches**:** Automatically lock shut when the door is closed.
- **Door Screen**:** Allows viewing of food while blocking microwaves.
- **Oven Cavity Spatter Shield**:** Protects the microwave outlet from cooking splashes.
- **Safety Interlock System**:** Prevents the oven from operating with an open door.
- **Glass Cooking Tray**:** Made of heat-resistant glass; always position it correctly before use.
- **Roller Guide**:** Supports the glass tray; ensure it's in place before operating the oven.

****Remember to Always Follow Safety Precautions and Maintenance Tips for Safe and Effective Use of Your Microwave Oven****

- Indicator Grill Indicator Clock Indicator Child Lock Indicator Defrost Indicator Low Cook Indicator High Cook Indicator
- Alert: Please clean microwave oven often. Failure to do so may create a fire hazard and void the warranty
- Cup Indicator
- Ounce Indicator
- Auto Cook Indicator
- Power Button - Used to set a power level
- Grill/Combo Button - Used to set grilling or combination cooking
- Weight/Time Defrost Button - Used to set the oven to estimate the defrosting time or by weight entered
- Clock/Kitchen Timer Button - Used to set the kitchen timer
- Time Cook Button - Used to set the cooking according to the desired power and time
- Memory Button- Used to set the memory function
- Stop/Clear Button -Use to stop and/or clear a cooking program
- Auto Cook Menu- Used to select an Auto Cook program
- Number Button - Used to enter the cooking time. kitchen timer. etc.

Number keys 1-6 are also used for Express Cook Function

- Start/#30Sec. Button - Press to start a cooking program
- Grill Rack - Place on the turntable. The rack is designed especially for use in this oven only (Be gilhor gal combo cooking DO NOTUSE FOR MICROWAVE ONLY COOKING. Do not substitute a similar rack for this specially designed one.
- OPERATION SETTING THE CLOCK When first plugged in, the oven will display "0:00". Set the time as follows: With the oven NOT cooking, press the CLOCK / KITCHEN TIMER button; the first hour digit will blink. Press two Number buttons to set the current hour. Then press two Number buttons to set the current minute. Two buttons must be pressed, i.e. "0", "5" for 5. Press the CLOCK/KITCHEN TIMER button; the display will show the present time.
- NOTE To reset the present time in the display window, press the CLOCK/KITCHEN TIMER button and reset. If you make a mistake when setting the time, press the STOP/CLEAR button. To recall the actual time while the oven is cooking or defrosting, simply press the CLOCK/KITCHEN TIMER button and the display will show the actual time for three seconds.
- WEIGHT DEFROST Weight Defrost lets you easily defrost foods by eliminating guesswork in determining defrosting time. The minimum weight for Auto Weight Defrost is 4 oz. and maximum weight is 100 oz. Press the WEIGHT/TIME DEFROST button once. Press the Number buttons to set the desired weight, in ounces. Press the START/+30SEC. button to start defrosting; the unit start counting down the remaining defrosting time and beep five times when completed.
- TIME DEFROST Time Defrost will automatically set the oven to defrost at a time set by the user. The minimum time for Time Defrost is one second. The maximum time is 99 minutes, 99 seconds. Press To start the defrost function, press the Defrost button twice. Next, use the Number buttons to set the desired time for defrosting. Once you've done this, press the Start/+30SEC. button to begin the process. The unit will display a countdown and beep five times when it's finished. If you want to cook something, start by pressing the Time Cook button. Then, use the Number buttons to set your desired cooking time. You can also choose from 11 different power levels using this feature. To do so, press the Power button once, followed by a number key that corresponds to your preferred power level. If you're cooking something in one stage, the maximum cooking time is 99 minutes and 99 seconds. Press the Time Cook button, then use the Number buttons to set your desired cooking time. Next, select your desired power level using the Power button and Number keys. Finally, press the Start/+30SEC. button to start cooking. If you want to set a timer, simply press the Clock/Kitchen Timer button twice. Use the Number keys to enter the desired alarm time - for example, 2-3-0 for 2 minutes and 30 seconds. Press the Start/+30SEC. button to begin the countdown, which will beep five times when it's finished. If you're cooking something in two stages, start by pressing the Time Cook button. Next, use the Number buttons to set your desired cooking time for the first stage. Then, select a power level using the Power button and Number keys. Press the Time Cook button again and repeat this process for the second stage. The unit will beep once between stages before completing the second stage of cooking. For defrosting or two-stage cooking, start by pressing the Weight/Time Defrost button. Use the Number buttons to set your desired weight in ounces or time in seconds. If you're using the Time Defrost feature, you can also choose a power level for the first stage and follow steps 3 and 4. Finally, if you want to use the Express Cook feature, simply press one of the numbered buttons from 1 to 6 and the microwave will begin cooking immediately. Operating at power level 10, you can cook for specific times using the keypad - press "2" to cook for two minutes, for instance. Additional presses of the START/+30SEC. button increase cooking time in 30-second increments. For GRILLING COOKING, select the desired cooking time on the Number buttons after pressing the GRILL/COMBO button once; then press START/+30SEC. to start. For COMBINATION COOKING (MICROWAVE + GRILLING), choose "Combination 1" or "Combination 2" by pressing GRILL/COMBO twice or thrice, and set your desired cooking time on the Number buttons.

AUTO COOK allows for easy oven cooking by automatically setting times and power levels. Press an AUTO COOK button (POPCORN, POTATO, etc.), select the desired weight or portion, and press START/+30SEC. to begin. The MEMORY feature lets you save up to three preset cooking functions. To set a memory location, repeatedly press MEMORY, then TIME COOK (1), enter your time on the Number buttons, and select a power level; finally, press SAVE to store your settings in the chip. Use MEMORY RECALL to start a saved cooking operation. CHILD LOCK deactivates the control panel to prevent small children from operating the oven. To activate, hold STOP/CLEAR for three seconds; to deactivate, do the same. Microwave cooking involves the use of high frequency radio waves to transform electricity into microwave energy. This energy is then transmitted to the food through metal components, such as a turntable or stirrer fan, which helps distribute it evenly. When food is heated in the microwave, microwaves penetrate a depth of about 3/4 to 1 1/2 inches, activating molecules and producing heat through friction. The cooking time depends on the quantity of food, with small amounts requiring less time than larger amounts. The size and shape of food also affect cooking time. Smaller pieces cook faster than large ones, while uniform shapes help ensure even cooking. For irregularly shaped foods, it's best to place thin pieces in the center of a dish and thicker pieces towards the edge. Additionally, starting temperature affects cooking time, with frozen or refrigerated foods taking longer to cook than those at room temperature. Bone and fat also influence cooking times, as bones can conduct heat more quickly, leading to uneven cooking on one side, while boneless cuts may require slightly longer but more even cooking. Microwave cooking relies on heat conduction to cook food evenly. Understanding how moisture levels and density affect cooking time is crucial. Moist foods tend to absorb microwaves better than dry ones, so adding a minimal amount of liquid can enhance cooking speed. However, excessive water can slow down the process. The density of food also plays a significant role in microwave cooking. Porous foods like chopped beef or mashed potatoes cook faster than dense ones like steak or whole potatoes. It's essential to pierce foods with tightly closed skins or membranes, such as potatoes, egg yolks, and chicken livers, to prevent them from bursting during cooking. When using the microwave, it's advisable to stir the food occasionally to ensure even heating. This is especially true for thick or delicate portions of meat that may require more cooking time. Arrange foods in a way that allows thicker parts to receive more energy and cook evenly. Spacing individual foods apart can also improve cooking efficiency. When possible, arrange them in a circular pattern. For baked potatoes and cupcakes, place them at equal distances from each other to prevent uneven cooking. Rearranging overlapping areas or closely packed pieces during cooking can help ensure that all parts of the food are cooked equally. This is particularly important for foods like meatballs. Standing time is also essential in microwave cooking. Letting roasts, large vegetables, casseroles, and cakes stand after cooking allows the inner parts to finish cooking without overcooking the outer layers. Covering dishes while microwaving can speed up cooking time and retain moisture. Using casserole lids or plastic wrap with a vented area can provide an even seal while allowing excess steam to escape. Various degrees of moisture retention can be achieved using wax paper or microwave-safe paper towels. Lastly, microwave energy may not allow for browning in some cases, especially when foods are cooked too quickly. Browning agents like bouquet sauce diluted with water or melted butter can add color and flavor to meats and poultry without affecting their quality. Hot snacks and appetizers can be prepared quickly in a microwave oven, making them ideal for parties or gatherings. To prepare them ahead of time, refrigerate or freeze foods and refresh in the oven when needed. When cooking with cheese, monitor its melting closely to avoid overcooking, which can make it tough. Appetizers wrapped in bacon are best cooked in a conventional oven, while those with crisp pastry exteriors are also suited for this method. Seafood mixtures prepared in serving shells work well in the microwave as the energy passes through without heating the shells. However, care should be taken when using spreads on crackers to avoid overcooking and making them soggy. Crackers used for these purposes should be dry and crisp to prevent sogginess. (6 instant settings) (17) Number Pads (0-9) (18) STOP ~ Before cooking, press this pad twice to cancel all previous entries. Operating Precautions CAUTION To avoid risk of personal injury or property damage, do not operate the microwave oven empty. Do not use metal items such as stoneware, aluminum foil, metal utensils, or metal trimmed utensils in the microwave oven. Setting the clock The clock can be disabled when the microwave is first plugged in and the STOP pad is selected. To re-enable it, follow these steps: Press Clock/Options pad. Enter time using number pads. Press START pad. Note that entering an incorrect time will prevent you from setting the correct one. Microwave Utensil Guide Use oven-safe glassware (specifically treated for high heat). This includes utility dishes, loaf pans, and other cookware without metallic trim. You can also use china, plastic containers, and paper products like paper towels or waxed paper. However, avoid using metal items such as skewers, thermometers, or foil trays as they can cause uneven cooking and arcing. Paper Products: Paper plates with no metallic trim or design are okay to use in the microwave oven. Just be sure to check the manufacturer's label for any special instructions. Metal Utensils Avoid using metal utensils as they shield food from microwave energy and may produce harmful arcing, damaging your microwave oven. * To prevent accidents, always check food items before cooking. * Avoid using brown paper bags as they can melt and cause fires. * Inspect your utensils for cracks or chips to avoid breakage in the oven. * Remove metal twist ties from plastic or paper bags to prevent overheating. * Set the timer by pressing the "On/Off" pad once, entering the desired time, and then pressing it again when finished. * The timer will beep several times when the cooking is done. 1. Set cooking time: Enter desired heating time on number pads for each stage (99 minutes and 99 seconds). For times starting with 1-6, enter remaining numbers within 2 seconds to avoid Easy Set time. 2. Press Power Level pad four times for 70% power (P-70). 3. Press START pad after P-70 display. Beep will sound when finished. 4. For multiple cooking stages: Enter first stage's desired heating time and press Power Level pad three times for the corresponding power level. Repeat steps for second stage, then press START pad. 5. Add cook time with +30 Sec pad (30 seconds at 100% power). Pressing during cooking adds 30 seconds per press. 6. Use +10 Sec pad to add 10 seconds of cooking at 100% power. 7. To set defrost by weight: Press Defrost pad, enter food weight in pounds (0.5-7.0), and press START pad. To use defrost feature: press Defrost pad twice & enter time (0-99 min, 0-99 sec). When beeps heard, open door, rearrange food, & resume cycle if needed. To use the device for various operations like cooking frozen vegetables, melting butter or chocolate, and softening ice cream, follow these steps: **Frozen Vegetables** * Use the table to determine the setting: 1 cup (default), 2 cups, or 3 cups * Press Veggie pad once (twice for 2 servings) * Enter the numeric code from the table * Press START pad and hear a series of beeps when finished **Melt/Softened Butter** * Use the table to determine the setting: 1 stick (default), 2 sticks * Press Melt/Soft pad once (twice for 2 servings) * Enter the numeric code from the table * Press START pad and hear a series of beeps when finished **Melt Chocolate** * Use the table to determine the setting: 1 serving (default), 2 servings, or 3 servings * Press Melt/Soft pad twice * Enter the numeric code from the table * Press START pad and hear a series of beeps when finished **Softened Ice Cream** * Use the table to determine the setting: 1 pint (default) or 1.5 quart * Follow the same steps as above 1. First, select the desired setting using the numeric pad: - For a small portion (default), use Numeric Pad 1. - For an 8 oz portion, use Numeric Pad 8. - Press Melt/Soft pad three times to confirm for 3 oz portions or four times for 8 oz portions. 2. Enter the amount of cream cheese using the table provided: - Default is 3 oz, use Numeric Pad 3. - For 8 oz, use Numeric Pad 8. 3. Press Melt/Soft pad once and then press START pad to begin softening cream cheese. 1. Preparing Frozen Convenience Foods - Cooking Tips When reheating frozen convenience foods, make sure to handle them with care to avoid burns from steam. Be cautious when removing film covers after cooking. 2. Cooking Meat - Sensor Setting For ground meat, use the sensor setting which automatically cooks between 4-16 oz. of meat when it reaches a temperature of 35-40°F. Press Sensor Cook pad twice and then start. 3. Cooking Seafood - Sensor Setting For seafood, use the sensor setting which automatically cooks between 8-16 oz. of fish or seafood at a temperature of 35-40°F. Press Sensor Cook pad three times and then start. 4. Sensor Reheat Feature The sensor reheat feature detects humidity in food during cooking and adjusts time accordingly. Avoid using it with uncooked foods, bread, or frozen items like pizza. Settling up the microwave's functions: 1. Disabling/Re-enabling Clock: Pressing the STOP pad initially disables the clock. To re-enable, follow clock instructions. For example, setting a 9:00 display involves pressing the Clock/Options pad once, inputting time using number pads, and pressing START. Note: Incorrect time entry, like 2:89, will not allow an invalid digit (in this case, the 8) to be entered. Re-enter the correct time. If STOP is pressed while setting the clock, it displays the last set time of day. 2. Turning Sound On/Off: Pressing Clock/Options twice and then START turns sound on/off. The display will auto-scroll through "on" and "off" options for 2 seconds before selecting the chosen option upon pressing START. 3. Setting Weight in Lb/Kg: Pressing Clock/Options three times activates weight setting in pounds or kilograms. Upon pressing START, the display auto-scrolls between lb and kg for 2 seconds, allowing selection of the desired unit with a final press of START. 4. Power Save On/Off: Pressing Clock/Options four times turns the time of day clock display on/off when power save is activated. Like before, this option is selected by pressing START after the initial activation. 5. Demo Mode On/Off: Pressing Clock/Options five times sets Demo mode on/off. When Demo mode is active, programming functions work in a rapid countdown with no cooking power. Selection of "on" or "off" is auto-scrolled for 2 seconds before a final press of START confirms the chosen option. Additionally, there are guidelines for using defrost weight and time features: - Use defrost weight feature alone or in conjunction with defrost time only for raw food items. - Defrosting gives best results when thawed directly from a true freezer at a temperature of 0°F. - If stored in a refrigerator-freezer not maintaining 5°F F or below, reduce either the food weight or cook time to prevent overcooking. When thawing food in a microwave, keep an eye on it every 20 minutes or adjust the cooking time and weight. The shape of the package affects defrosting time; flat packets thaw faster than thick blocks. Separate frozen pieces as they start to thaw for better results. Shield sensitive areas with foil if they begin to warm up. This is especially useful for foods like chicken wings, legs, and thighs. Avoid letting the foil touch oven walls when defrosting. For optimal meat defrosting: - For roast beef or pork (2.5-6 lbs), start with the fatty side down. Rotate it after each stage, shielding warm areas with foil. Let stand for 15-30 minutes. - For steaks, chops, or fish (0.5-3 lbs), rearrange them after each stage and shield any warm spots with foil. Remove nearly defrosted pieces and let stand for 5-10 minutes. - For ground meat (0.5-3 lbs), remove almost thawed parts and cover for 5-10 minutes between stages. - For whole chicken (2.5-6 lbs), begin by turning the breast side down, then shield warm areas with foil after each stage. Let stand in the refrigerator for 30-60 minutes. - For chicken pieces (0.5-3 lbs), rearrange or remove almost thawed parts and let stand for 10-20 minutes between stages. To clean your microwave safely and effectively, use a damp cloth with mild soap. Avoid harsh detergents or abrasive cleaners that could damage surfaces. For tough stains, heat water with lemon juice in the microwave for 5 minutes to loosen food particles. Let it stand before removing the glass turntable tray. Handle this part carefully as it can break easily. When washing the tray, use warm soapy water or put it in the dishwasher. Be gentle when cleaning stainless steel finishes; avoid store-bought cleaners that may damage the coating. Instead, use mild dish soap and water or a 50/50 solution of water and vinegar. Never let water seep into vents or openings to prevent damage. When cleaning the touch control panel, open the oven door first, then wipe it with a damp cloth without using any chemicals. Dry it thoroughly afterward. Also, clean the oven door window with mild soap and water, avoiding scratches on its surface. If steam accumulates outside the oven door, simply wipe it away with a soft cloth. To prevent damage to internal components, never operate the microwave without food inside, and consider leaving a cup of water in the oven when not in use. If you encounter issues, check this troubleshooting guide for possible solutions before calling for service. Common problems include an unresponsive display or oven that won't turn on. Try resetting the plug, the household circuit breaker, or replacing blown fuses. If your microwave's display works but it refuses to operate, ensure the power outlet is functioning correctly by plugging in another appliance. If issues persist, consult a qualified electrician for further assistance. Make sure the oven door is secure and not obstructed. Check for any stuck packing materials or damage on the seal. Try to reset the cooking instructions by pressing the STOP pad twice. If that doesn't work, test another appliance in the same outlet. If it's not working either, have a qualified electrician fix the issue. If there was a power outage, unplug and replug the microwave after 10 seconds. The display will show 00:00 if there was an outage; reset the clock and instructions. Check your household circuit breaker or replace any blown fuses. Food not cooking fast enough? Ensure you're on a separate 20 amp circuit line, as operating another appliance on the same line can cause voltage drops. If necessary, move your microwave to its own dedicated circuit. If sparks are appearing, remove metallic utensils and cookware from the oven cavity. Use narrow aluminum foil strips, leaving at least an inch between the foil and walls. Clean the turntable and roller ring if they're making noise or sticking. Finally, if using your microwave causes TV or radio interference like other small appliances do, try moving it farther away from other devices.